

1. CHNOPS- most common elements in all living matter
2. Bonds- ionic (transfer electrons), covalent (sharing- polar/unequal sharing and non-polar/equal sharing), hydrogen (weak bonds between hydrogen and negatively charged items), hydrophobic interactions (how non-polar compounds congregate together- lipids)
3. pH
  1. acid-base/ 0-14, # of H ions determines scale
  2. blood- 7.4, stomach- 2, small intestine- 8; enzymes are specific to pH
4. Water properties - polarity, cohesion (interaction to other water molecules), adhesion (interaction to other charged compounds) low density when frozen, versatile solvent, high heat of fusion/vaporization; surface tension

Organic molecules - monomers are simplest form of all; monomers join together via dehydration synthesis (loss of water) to make polymers; polymers are broken down via hydrolysis (input of water)

Carbohydrates- CHO 1:2:1 ratio, monomer= monosaccharides, 2=disaccharides, 3 or more= polysaccharides

- Used for energy (cell respiration)

Lipids – C, H, O (not a 1:2:1 ratio) \*P only in phospholipids

1. Saturated fats have single bonds between carbons, unsaturated fats have at least one double bond between carbons (kinky); plants make polyunsaturated; animals make monounsaturated
2. Uses- in all membranes; stored energy, protection, insulation, myelin sheath of nerves

1. Proteins- C, H, O, N (may have other elements in R group)
  1. Monomer- amino acids (20 total types), 2=dipeptide, 3 or more= polypeptide
  2. Parts of amino acid= carboxyl group (COOH) on one end, amino group on the other end (NH<sub>2</sub>), central carbon and variable R group (can be hydrophobic or hydrophilic) which determines chemical properties.
  3. Protein Folding- shape determines function; primary= a.a. chain; secondary= beta pleated sheet or alpha helix (hydrogen bonds); tertiary= globular; folds in on itself (disulfide bridges, hydrogen bonds, hydrophobic interactions; ionic bonding); quaternary= more than one polypeptide.

1. Nucleic acids – C, H, O, N
  1. Monomer= nucleotide, 2 = dinucleotide, 2 or more polynucleotide
  2. Nucleotide made up of sugar, phosphate and base
  3. Used to store genetic information
  4. DNA is double stranded, has deoxyribose, A, G, C, T
  5. RNA is single stranded, has ribose, A, G, C, U
  6. mRNA- copies genetic message; rRNA- attaches mRNA and makes up ribosomes (most common); tRNA- carries amino acids; DNA- carries genetic code

## Enzymes

1. Biological catalysts (made of protein) that speed up rate of chemical reactions by lowering activation energy required for reaction to occur
2. Enzyme has active site (exposed R groups) where reaction occurs
3. Enzymes can break down substance (catabolic reaction) or build up substances (anabolic)
4. Enzyme/substrate complex is formed
5. Substrate is what enzyme acts on
6. Rate is determined by collisions between substrate and enzyme

8) Enzyme is specific to substrate; the substrate must be complementary to the surface properties (shape and charge) of the active site (which is made up of R groups with specific chemistry, i.e. hydrophobic).

9) Enzyme rate is affected by:

- **pH** (optimal for each enzyme),
- **temperature** (optimal for each enzyme but in general increased temp means increased collisions so rate goes up initially; too much heat can denature enzyme), enzyme concentration (more enzyme faster rate or vice versa)
- **substrate concentration** (more substrate faster rate;  $v_{\max}$  is fastest enzyme can work when saturated)

10) Inhibition-competitive inhibition (something competes for active site; can be overcome with more substrate)

11) Non-competitive inhibition- attaches at allosteric site and changes shape of enzyme so it is not functional; cannot be overcome with more substrate

12) Coenzymes (organic; NAD and vitamin B etc.) and cofactors (inorganic; zinc, magnesium etc.) interact with enzymes to put them into the right structure to do work.